IN THE CLAIMS

Please amend the claims as follows:

- 1. (Currently Amended) A deep fat fryer including:
 - a frying pan;
 - a cooking basket;
- a heating element for heating a cooking medium in the frying pan;
- a temperature sensor circuit for sensing a temperature of the cooking medium in the frying pan and generating a temperature signal representing the sensed temperature of the cooking medium in the frying pan;
- a heater control for activating and deactivating the heating element; and
- a control system operatively connected to the temperature sensor circuit and to the heater control, the control system: being adapted
- (1) for thermostatically activating the heating element in response to a low temperature signal from the temperature sensor circuit representing the sensed temperature of the cooking medium is at or below a lower limit value, and deactivating the heating element in response to a high temperature signal from the temperature sensor circuit representing the sensed temperature of the cooking medium is at or above an upper limit value; and

(2) for generating a food lowering command signal commanding the lowering of food in response to the temperature signal from the temperature sensor circuit.

wherein, prior to generating the food lowering command signal, the control system, while the heating element is active, is adapted for generatinggenerates a human perceptible signal representing a warning that the first food lowering command signal for loading food is to be loaded into the cooking basket in response to the temperature signal representing a first predetermined sensed temperature of the cooking medium below said upper limit value, and for said control system generating a secondthe food lowering command signal for lowering immersion of the food in the cooking medium in response to the temperature signal representing a second predetermined sensed temperature of the cooking medium below said upper limit value but greater than said first predetermined sensed temperature;

the control system being-further adapted for generating one command signal of the first food lowering command human perceptible signal and the second food lowering command signal based on steepness of a temperature rise over time of the temperature of the cooking medium and a desired time between generation of the one command signal and when the upper limit value of the sensed temperature would be reached if no food is lowered into the cooking medium.

- 2. (Currently Amended) The deep fat fryer according to as claimed in claim 1, wherein the control system is adapted for generatinggenerates the food lowering command signal in response to a first occurrence of the temperature signal from the temperature sensor circuit representing a predetermined sensed temperature below said upper limit value after switching on of the fryer or after heating up the cooking medium from a temperature below a lowest possible frying temperature.
- 3. (Currently Amended) The deep fat fryer according to as claimed in claim 1, wherein said deep fat fryer further including comprises a user interface operatively connected to the control system for setting a boost condition wherein, in said boost condition, said upper limit value of the sensed temperature and said second predetermined sensed temperature below said upper limit value are temporarily increased.
- 4. (Currently Amended) The deep fat fryer according to as claimed in claim 3, wherein said control system is adapted for determining determines said temporarily increased upper value of the sensed temperature by adding a predetermined increase to said upper limit value of the sensed temperature.
- 5. (Currently Amended) The deep fat fryer according to as claimed in claim 4, wherein the control system is adapted for

endingends the boost condition in response to a temperature signal representing said increased upper limit value.

- 6. (Currently Amended) The deep fat fryer according to as claimed in claim 3, wherein the control system is adapted for endingends the boost condition in response to expiry of a predetermined period of time after start of the boost condition.
- 7. (Currently Amended) The deep fat fryer according as claimed in claim 1, wherein said deep fat fryer further comprising comprises at least one signal generator adapted for generating a human perceptible signal in response to the food lowering command signal from the control system.
- 8. (Currently Amended) The deep fat fryer according to as claimed in claim 7, wherein said deep fat fryer further including comprises a basket and a basket lift for lowering the cooking basket into the cooking medium in the frying pan and lifting the cooking basket out of the cooking medium, and adapted to lowersaid basket lift lowering the cooking basket into the cooking medium in response to the second—food lowering command signal from the control system, the control system being adapted to generategenerating the human perceptible signal before generation of the second—food lowering command signal causing the basket lift to lower the cooking basket into the cooking medium.

9-19. (Canceled).